

Application *for exemption from permit*

This application is based on WAC 246-215-191 (Rules and Regulations of the State Board of Health for Food Service)

Office use only:

- ☐ Approved
- ☐ Denied
- ☐ Plans and specifications requested

Food items that may be exempted from permit:

- **Popcorn** (including kettle corn)
- **Cotton candy**
- **Dried herbs and spices** (if processed in an approved facility)
- **Machine-crushed ice drinks** (if made with nonpotentially hazardous ingredients and ice from an approved source)
- **Corn on the cob**
- **Whole roasted peppers** (if roasted for immediate service)
- **Roasted nuts** (including candy-coated)
- **Deep-fried pork skins** (if made with pork skins from a food processing plant)
- **Caramel apples**
- **Sliced fruits and vegetables for sampling** (if used for individual samples of nonpotentially hazardous produce)

Applicant and Event Information:

Applicant Name

Daytime Contact Phone

Business Name, if applicable

Mailing Address

City, State, Zip

Food Items, check all that apply:

- | | |
|---|---|
| <input type="checkbox"/> Popcorn | <input type="checkbox"/> Roasted nuts |
| <input type="checkbox"/> Cotton candy | <input type="checkbox"/> Pork skins |
| <input type="checkbox"/> Herbs and spices | <input type="checkbox"/> Commercially made caramel apples |
| <input type="checkbox"/> Iced drinks | <input type="checkbox"/> Fruit and vegetable samples |
| <input type="checkbox"/> Corn on the cob | |
| <input type="checkbox"/> Whole peppers | |

Food Safety Requirements:

Food handlers are required to make sure that food safety rules are followed.

Read the statements below and mark Yes (Y), No (N), or Not Applicable (N/A).

Y N N/A

- | | | | |
|--------------------------|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 1. At least one person in the booth will have a valid Washington State Food Worker Card . |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 2. You will enforce an illness and handwashing policy and provide a handwashing facility during food preparation. |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 3. You will provide water, ice and food from approved sources . Home storage or preparation is not allowed. |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4. You will use approved barriers including utensils, paper wraps, and gloves (which must be changed when contaminated, ripped, or after changing tasks) to prevent Bare Hand Contact with all ready-to-eat foods. |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 5. You will make sure that your employees have accessible restrooms. All employees must wash their hands after using the restroom. |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 6. You will provide an adequate number of clean utensils or a 3 basin dish-wash facility. All utensils will be washed in hot, soapy water (basin 1), rinsed in clean water (basin 2), sanitized (basin 3), and <i>air dried</i> before use. |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 7. You will store all food, ice and single-service products off the ground and away from sources of contamination . You will only use food-grade containers for food storage and transport. |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 8. You will make sure all food-contact surfaces are sanitized prior to, and during, food preparation. |

A copy of this approved exemption application must be maintained at the site of operation.

Signature of Applicant

Date

Signature of Regulatory Authority

Date



Seattle & King County

HEALTHY PEOPLE. HEALTHY COMMUNITIES.

Dorothy F. Teeter, MHA, Interim Director and Health Officer